50 Harry S Truman Parkway

Annapolis, Maryland 21401

2016 Governor's Buy Local Cookout Menu

Appetizers

- Chesapeake Chèvre Deviled Egg in Arugula Nest, submitted by Nancey Veldran of <u>Caprikorn Farms</u> in Washington County with producers Alice Orzechowski of <u>Caprikorn Farms</u> in Washington County for Chesapeake Bay Blend Chèvre; Tom Cunningham of <u>Mary's Land Farm</u> in Howard County for eggs and bacon; and Steve Goertemiller of <u>Big White Barn</u> in Frederick County for arugula and chives.
- Fried Green Tomato & Crab Napoleon, submitted by David Wells of Evolution Craft Brewing Public House in Wicomico County with producers Laura Holland of Chesapeake Bay Farms in Worcester County for cheddar cheese and cream cheese; Charles Wright of Wright's Market in Wicomico County for corn; Tim Fields of Baywater Greens in Wicomico County for lettuce and herbs; and A.E. Phillips & Sons, Inc. in Dorchester County for crabmeat.
- Galway Bay Naptown Oysters & Brown Ale Mignonette, submitted by Kevin Duffy of Galway
 <u>Irish Restaurant</u> in Anne Arundel County with producers J.T. Merriweather of <u>Realalerevival</u>
 <u>Brewing Co.</u> in Dorchester County for Naptown Brown Ale; Gigi Marescu of <u>Power Plant</u>
 <u>Microgreens</u> in Anne Arundel County for micro chives; and Patrick Hudson of <u>True Chesapeake</u>
 <u>Oyster Co.</u> in St. Mary's County for Skinny Dipper oysters.
- Mary(land) Had A Little Lamb, submitted by Craig Sewell of <u>A Cook's Café</u> in Anne Arundel
 County with producers Jean-Francoise Seznec of <u>Hollywood Farm</u> in Anne Arundel County for
 ground lamb; David Smith of <u>Springfield Farm</u> in Baltimore County for eggs; and Bobby Prigel of
 <u>Prigel Family Creamery</u> in Baltimore County for yogurt.
- Tomato and Manchego Crostini, submitted by Chad Sargent of <u>Chad's BBQ</u> in Anne Arundel County with producers Fred and Diane Klinken of <u>Marco Ridge Farm</u> in Anne Arundel County for tomatoes.

Salads/Side Dishes

- Grilled Peach & Pecan Salad with Orange-Citrus Vinaigrette, submitted by Gwyn Novak of No
 <u>Thyme to Cook</u> in Calvert County with producer Bernie Fowler, Jr. of <u>Farming 4 Hunger</u> in Charles
 County for lettuce and Joe-Sam Swann, <u>Swann Farms</u> in Calvert County for peaches.
- Watermelon Salad with Feta, Thai Basil, and Chile-Lime Vinaigrette, submitted by Alan Morgan of Whole Foods Market in Anne Arundel County with producers B and K Farm in Dorchester County for watermelon and Koinonia Farm in Baltimore County for Thai basil.

• Fingerling Potato Salad with Charred Sweet Corn and Dill, submitted by David Murray of Chesapeake Culinary Center in Caroline County with producer Wayne Cawley of Plain Wayne Farms in Caroline County for fingerling potatoes, dill, and sweet corn.

<u>Entreés</u>

- Apple Berry Pork Slider with Roasted Jalapeno Slaw, submitted by Aaron Bessick of <u>Union Hospital of Cecil County</u> in Cecil County with producers Shane Hughes of <u>Liberty Delight Farms</u> in Baltimore County for pork shoulder; Vic Priapi of <u>Priapi Gardens</u> in Cecil County for raspberries, honey, jalapeno peppers, cabbage, and carrots; and Ilene Milburn of <u>Milburn Orchards</u> in Cecil County for Granny Smith apples.
- Beef Bulgogi with Romaine Lettuce and Napa Cabbage Mixed Salad, submitted by First Lady Yumi Hogan with producers Mike Brannon of Roseda Black Angus Farm in Baltimore County for beef coulotte; Tim Fields of Baywater Greens in Wicomico County for romaine lettuce; and Garrett Growers Cooperative in Garrett County for Napa cabbage.
- Crispy Pork & Pickles with Maryland Corn Spoonbread, submitted by Michael Cleary of Bon Appétit at St. John's College in Anne Arundel County with producers David Smith of Springfield Farm in Baltimore County for pork belly; John Maniscalco of Chesapeake Greenhouse in Queen Anne's County for lettuce greens; and Jennifer Sturmer of Hummingbird Farms in Caroline County for cherry tomatoes.
- Fire Roasted Chicken with Mexican Street Corn, submitted by Michael Archibald of Herrington on the Bay Catering in Anne Arundel County with producers Joe-Sam Swann of Swann Farms in Calvert County for tomatoes, peppers, and corn; John VanAlstine of VanAlstine Seafood and Farms in Calvert County for chicken; and Deana Tice of En-Tice-Ment Farms in Anne Arundel County for chicken.
- Miss Shirley's Chesapeake Cheeseburger Slider with Mini Jumbo Lump Crabcake, submitted by Brigitte Bledsoe of Miss Shirley's Café Annapolis, Inner Harbor & Roland Park with producers Ed Burchell of Roseda Black Angus Farm in Baltimore County for ground beef; Michael Creek of Palmyra Farm in Washington County for Chesapeake cheddar cheese; Gary Rosendorff of Rosendorff's Artisan Bakery in Baltimore City for mini challah slider rolls; and Reliant Seafood in Anne Arundel County for jumbo lump crabmeat.
- Open-Faced Soft Crab BLT, submitted by George Betz of <u>Boatyard Bar & Grill</u> in Anne Arundel County with producer Pat Mahoney of <u>Wild Country Seafood</u> in Anne Arundel County for soft shell crabs.
- Seared Rockfish with Seared Red Corn Polenta Cake and Succotash, submitted by Kurt Peter of
 <u>Azure/Westin Annapolis Hotel</u> in Anne Arundel County with producer Vint Lawrence of Lands End
 in Kent County for Floriana Red Corn; Russ Shlagel of <u>Shlagel Farms</u> in Charles County for
 corn; Jennifer Sturmer of <u>Hummingbird Farms</u> in Caroline County for tomatoes; and Tim Fields of
 <u>Baywater Greens</u> in Wicomico County for fresh herbs.
- Slow-Cooked Pork Taco with Watermelon Salsa, Arugula and Crema, submitted by Sabrina Sexton of Sabrina In the Kitchen in Kent County with producers Theresa Mycek of Colchester Farm

- in Kent County for watermelon, arugula, cilantro, chili peppers, and honey; and Kim Wagner of Black Bottom Farm in Kent County for pork.
- Thai Turkey Meatballs with Asian Slaw, submitted by Justin Kay of <u>Dawson's Market</u> in Montgomery County with producers Mark Mills of <u>Chocolates & Tomatoes</u> in Montgomery County for cabbage, onion, carrot, basil, cilantro, and ginger; and B.J. Radhe of <u>Maple Lawn Turkey Farms</u> in Howard County for ground turkey.

Dessert

- Bryce's Fruit Tart, submitted by <u>Bryce Taylor</u> of Baltimore City with producers <u>Butler's</u>
 Orchard in Montgomery County for raspberries, blueberries and blackberries; <u>Baugher's Orchard</u> in Carroll County for peaches.
- Peach, Ricotta, and Honey Crepes, submitted by Chef Medford Canby of Government House in Anne Arundel County with producers Steve and Lynda Blades of <u>Blades Orchard</u> in Caroline County for peaches; Megan Coleman of <u>Kilby Cream</u> in Cecil County for cream; Bob Miller of <u>Nice Farms Creamery</u> in Caroline County for milk and butter; John and Judy Wrang of <u>Triple J Farms</u> in Caroline County for eggs; and beekeeper Sue Langley of Government House in Anne Arundel for Governor's Gold Honey.
- Maryland Ice Cream Trail will feature ice creams from: <u>Kilby Cream</u> in Cecil County, <u>Prigel</u>
 <u>Family Creamery</u> in Baltimore County, and <u>South Mountain Creamery</u> in Frederick County.

Beverages (organized by Grow & Fortify)

- Maryland Wineries Association will feature wines from New Market Plains Winery of Frederick
 County, Romano Winery of Prince George's County, Knob Hall Winery of Washington County and
 Great Frogs Winery of Anne Arundel County.
- <u>Brewers Association of Maryland</u> will feature beers from <u>Manor Hill Brewery</u> of Howard County, <u>Waredaca Brewery</u> of Montgomery County, <u>Calvert Brewery</u> of Calvert County, and <u>Milkhouse</u> <u>Brewery</u> of Frederick County.
- <u>Maryland Distillers Guild</u> will feature spirits from <u>Baltimore Whiskey</u> of Baltimore City and <u>Sagamore Spirit</u> of Baltimore City.
- Honest Tea of Montgomery County will provide assorted beverages.